

CHIANTI COLLI SENESI

TECHNICAL SHEET



Classification: CHIANTI COLLI SENESI DOCG

Area: San Gimignano (Siena)

Vineyard extension: 5.2 HECTARES

Grapes: 100% Sangiovese

Age of the vineyards: Sangiovese 1973, 1999, 2005

Soil: medium mixture of Pliocene origin

Expousere: south-east

Colour: deep ruby red

Fragrance: vinous aroma,fruity with hints of red fruits, spices and pleasantly complex

Flavour: fine, well balanced, intense, fragrant, pleasantly sapid and very enveloping

Serving suggestions: the classic combination with cold cuts, first course Tuscan dishes, fresh and medium aged cheeses

Annual production bottles: 20.000

Grape yield per hectare: 6.000

Ageing and fining: fermentation and maceration with grape skins for 10 days at a controlled temperature.

The wine matures partly in steel, partly in oak,bottled after assembly of the two parts.

TENUTA LE CALCINAIE

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